™ APPETIZERS		™ FROM KITCHEN	
▼ SEAWEED SALAD 冷やしわかめ Seaweed, kikurage mushrooms marinated in sesame vinegar	6	CHICKEN NANBAN チキン南蛮 Fluffy egg battered fried chicken marinated with	16
▼ EDAMAME 枝豆 Steamed soybeans sprinkled with sea salt	6	sweet and sour nanban sauce CHICKEN KATSU チキンカツ	16
▼ EDAMAME SPICY GARLIC 枝豆スパイシー Sautéed steamed soybeans, spicy garlic soy sauce	8	Panko fried chicken breast CHICKEN TERIYAKI 鶏の照り焼き	16
▼ AVOCADO SALAD アボカドサラダ * with FRESH TUNA or SALMON お刺身トッピング付き Mixed greens and hass avocado with yuzu miso dressing	8 16	Sautéed chicken breast, teriyaki sauce SALMON TERIYAKI 鮭の照り焼き Pan-fried Atlantic salmon with our house teriyaki sauce	16
▼ VEGETABLE SPRING ROLLS 春巻き	4.5	STEAK TERIYAKI 牛の照り焼き	22
Crispy deep fried spring rolls, plum chili sauce SHISHITO PEPPER ししとう素揚げ	8	8 oz. NY strip with our house teriyaki sauce TEMPURA ASSORTMENT 天麩羅盛り合わせ	18
Flash fried, ginger soy with salt and pepper, fish flakes GYOZA DUMPLINGS 餃子	7	Shrimp and vegetables deep fried in light tempura butter BEEF CURRY ビーフカレー	18
Pan fried pork and vegetables dumplings CHICKEN KARAAGE 鳥から揚げ	9	Beef with curry sauce over rice CHICKEN KATSU CURRY チキンカツカレー	18
Japanese fried chicken TEMPURA ASSORTMENT 天麩羅	12	Chicken katsu with curry sauce over rice SHRIMP KATSU CURRY 海老フライカレー	18
Shrimp and vegetables deep fried in light tempura butter		Panko fried shrimp with curry sauce over rice *All lunch specials come with rice, soup and salad	
™ FROM SUSHI BAR		™ NOODLES	
* SUSHI SILVER 握りと巻き物の盛り合わせ California roll paired with 7 pieces of freshest nigiri. Traditional selection for the sushi novice.	22	SHOYU RAMEN 醬油ラーメン Chicken soy broth with Pork, Bamboo, Fish Cake, Scallions	17
* SUSHI GOLD 握りと巻き物の盛り合わせ 上	26	TONKOTSU RAMEN 豚骨ラーメン Pork broth with Pork, Fish Cake, Beni Shoga, Scallions	18
Rainbow roll paired with 7 pieces of the finest gourmet nigiri. Adventurous selections for the sushi connoisseur.		SPICY TONKOTSU RAMEN ピリ辛豚骨ラーメン Spicy pork broth with Pork, Fish Cake, Beni Shoga, Scallions	19
* NIGIRI MORIAWASE 握り盛り合わせ Chef's choice of 10 pieces of fresh nigiri, traditional assortment	23	TEMPURA UDON 天麩羅うどん Soy broth Udon noodles with Shrimp Tempura, Fish Cake, Scallions	17
* NIGIRI TOKUJO MORIAWASE 握り盛り合わせ 特上 Chef's choice of 10 pieces of fresh nigiri, gourmet selections for adventurous sushi connoisseur	29		,
* SASHIMI ASSORTMENT お刺身盛り合わせ	22	<u></u> ■ DESSSERTS	
Chef selects and positions traditional seafood items on a beautifully arranged platter. Served with a bowl of white rice	ZZ	GREEN TEA ICE CREAM 抹茶アイスクリーム	4
* CHIRASHI ちらし寿司 Beautiful assortment of fresh raw seafood and crisp vegetables plated over bed of sushi rice.	22	MOCHI ICE CREAM TRIO もちアイスクリーム3種 MATCHA TIRAMISU 抹茶ティラミス	8 10
▼ SUSHI GARDEN 野菜寿司盛り合わせ	17	™ BEVERAGES	
Beautiful assortment of fresh raw seafood and crisp vegetables plated over bed of sushi rice.		IMPORTED BEERS KIRIN DRAFT 160z KIRIN ICHIBAN 120z KIRIN LIGHT 120z	5 5 5
LUNCH SPECIALS		ASAHI 12oz	5
* LUNCH SET ランチセット	22	SAPPORO 12oz GINGA KOGEN 350ml	5 10
Includes tuna and escolar sashimi, California roll, shrimp and		FAR YEAST TOKYO WHITE 330ml	10
vegetable tempura, salmon teriyaki, bowl of white rice		SAKE SHO CHIKU BAI SMALL 7 LARGE	10
LUNCH SET without white rice ランチセット	21	FLAVOR SAKE -Lychee, Fuji Apple, White Peach	9
ROLL COMBINATIONS PICK 2	16	WHITE WINES BY THE GLASS CAVALIERE D'ORO Pinot Grigio Italy	9
巻物コンビネーション PICK 3	20	BEX Riesling Germany HESS SHIRTAIL Chardonnay California	9
Your choice from the following rolls:		DAY OWL Rose California	10 10
CALIFORNIA SHRIMP TEMPURA * SPICY CALIFORNIA CHICKEN KATSU		WHITEHAVEN Sauvignon Blanc New Zealand	11
* SPICY TUNA FRIED OYSTER		RED WINES BY THE GLASS	
* SPICY SALMON	A	PROPHECY Pinot Noir California TINTONEGRO Malbec Argentina	9 9
CRUNCHY EEL * TEKKA		LOUIS MARTINI Cabernet California	10
* KAMIKAZE * NEGIHAMA MEXICAN CRAB SALAD		SPELLBOUND Merlot California	10
*All lunch specials come with soup and salad		SOFT DRINKS COKE, DIET COKE, SPRITE (CAN)	2.5
		UNSWEETENED ICED TEA APPLE JUICE 296 ml	2.5 2.5
* NOTICE : CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNES EFFECTALLY IN YOUR AND CONTROLLED CONDITIONS		GREEN TEA / OOLONG TEA	2.5
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS 20% gratuity added to parties of 6 or more / Cork Fee - \$25/bottle		STILL WATER 330 ml SPARKLING WATER 330 ml	3 3